

H88, 1774: V48/ 775 ✓

# **INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS**

## **FOR FRESH VEAL AND CALF**

### **APPROVED BY USDA**

These specifications contain descriptions of various veal and calf products customarily purchased by large-volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders. When utilized in such programs these specifications must be used with "Institutional Meat Purchase Specifications General Requirements" which may be purchased from the Superintendent of Documents.

These specifications are one of a series approved for meat and meat products. Others which are available include those for Fresh Beef; Fresh Lamb and Mutton; Fresh Pork; Cured, Cured and Smoked, and Fully-Cooked Pork Products; Cured, Dried and Smoked Beef Products; Edible By-Products; and Sausage Products. Copies of specifications for these products may be purchased from the Superintendent of Documents.

#### **UNITED STATES DEPARTMENT OF AGRICULTURE**

Agricultural Marketing Service  
Livestock Division  
Washington, D.C.



**Effective July 1975**

## ORDERING DATA: TO BE SPECIFIED BY THE PURCHASER

### GRADE

U.S. Prime	U.S. Good	U.S. Utility
U.S. Choice	U.S. Standard	

### CLASS

- A - Veal
- B - Calf

### WEIGHT RANGE OR SIZE

**Carcasses, Sides, Saddles, and Cuts:** See weight range table.

**Roasts:** See weight range table. If desired, purchasers may specify that roasts be further reduced in size.

**Patties:** Either the individual patty weight or the number of patties per pound may be specified.

#### Patty Weight Tolerance

For patties with a specified weight of 3 ounces or less, a tolerance of  $\pm 2$  patties from the projected number in a 10-pound unit will be permitted. For patties with a specified weight of more than 3 ounces a tolerance  $\pm 1$  patty from the projected number in a 10-pound unit will be permitted. (When patties are specified by a number per pound, this shall be converted to patty weight to determine tolerances, i.e., 6 to the pound = 2.67 ozs.) For example:

Specified Size		Number Per 10-Pound Unit	Tolerances (Over and Under)
Weight	No. Per Pound		
1.6 oz.	10	100	2
2.0 oz.	8	80	2
3.2 oz.	5	50	1
4.0 oz.	4	40	1

Example: When 2-ounce patties are specified, 10-pound units containing 78-82 patties are acceptable.

**Portion Cut Items:** *Either* the portion weight or thickness desired—not both—must be specified. If weight is to be specified, see the weight range table. If thickness is specified, the actual thickness desired must be indicated. (Thickness requirement not applicable to cubed steaks or cubed cutlets.) Also, in order to control uniformity of portion sizes, the weight range of the IMPS cut from which the portions are to be produced also may be specified.

### Portion Cut Weight Tolerances:

If portion weight is specified, the following tolerances will be permitted:

Weight Specified	Tolerances (over and under)
less than 6 ozs.	1/4 oz.
6 ozs. but less than 12 ozs.	1/2 oz.

Example: When 4-ounce chops are specified, individual chops weighing 3-3/4 to 4-1/4 ounces are acceptable.

### Portion Cut Thickness Tolerances:

If thickness is specified, the following tolerances will be permitted:

Thickness Specified	Tolerances (over and under)
1 inch or less	3/16 inch
More than 1 inch	1/4 inch

Example: When 1-1/4 inch chops are specified, individual chops measuring 1 to 1-1/2 inches are acceptable.

## STATE OF REFRIGERATION

- A. Chilled
- B. Frozen

## TYING

When tying is required, roasts must be made firm and compact and held intact by individual loops of strong twine uniformly spaced at approximate 2-inch intervals girthwise. In addition, some roasts may require tying lengthwise. In lieu of string tying, it is permissible to enclose roasts in a stretchable netting or by any other equivalent method. Purchasers may specify that roasts be tied when this requirement is not specified in the detailed item specification.

## MATERIAL

Veal and calf products described in these specifications must be derived from carcasses, sides, saddles, quarters, or wholesale cuts. Unless otherwise specified, the wholesale and fabricated cuts described in these specifications are double cuts. Single cuts are produced by cutting lengthwise centrally through the backbone. Cuts which have been excessively trimmed in order to meet specified weights or which do not meet the specification requirements for any reason are not acceptable.

The meat shall be of good color, normal to the class, be practically free of bruises, blood clots, bone dust, ragged edges, and discoloration. The spinal cord (applicable only to single cuts and

portion-cut items), thymus glands, and heart fat must be removed. Except as otherwise provided herein, the meat shall show no evidence of freezing or defrosting. Also, the product shall show no evidence of mishandling and shall be in excellent condition to the time of delivery.

Portion cut items to be delivered frozen may be produced from frozen meat cuts which have been previously accepted in the fresh-chilled state provided such cuts are in excellent condition and in their original shape. Products thus produced shall be packaged, packed, and promptly returned to the freezer.

## **CUTTING CHOPS**

Unless otherwise specified in the individual item specification, chops shall be cut in full slices in a straight line reasonably perpendicular to the outer surface and at an approximate right angle to the length of the meat cut from which they are produced.

## **BONING**

Boning shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the meat.

# INDEX OF PRODUCTS AND WEIGHT RANGE TABLE

Item No.	Product	Range A		Range B		Range C		Range D	
		Veal	Calf	Veal	Calf	Veal	Calf	Veal	Calf
		<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>
300	Carcass .....	60-90	125-175	90-140	175-225	140-175	225-275	175-225	275-350
303	Side .....	30-45	63-88	45-70	88-113	70-88	113-138	88-113	138-175
303A	Side, 2 Rib Hind-quarter .....	30-45	63-88	45-70	88-113	70-88	113-138	88-113	138-175
303B	Side, 1 Rib Hind-quarter .....	30-45	63-88	45-70	88-113	70-88	113-138	88-113	138-175
303C	Side, Boneless .....	23-38	48-77	38-54	77-86	54-67	86-106	67-86	106-135
304	Foresaddle, 11 Ribs .....	29-44	61-86	44-69	86-112	69-86	112-137	86-111	137-175
304A	Foresaddle, 12 Ribs .....	31-46	64-89	46-71	89-115	71-88	115-140	88-113	140-178
305	Bracelet, 7 Ribs (Double) .....	6-11	13-18	11-15	18-23	15-19	23-28	19-24	28-35
305A	Bracelet, 7 Ribs (Double) .....	6-11	13-18	11-15	18-23	15-19	23-28	19-24	28-35
306	Hotel Rack, 7 Ribs (Double) .....	5-9	9-14	9-12	14-18	12-14	18-22	14-18	22-28
306A	Hotel Rack, 7 Ribs (Double) .....	5-9	9-14	9-12	14-18	12-14	18-22	14-18	22-28
308	Chucks, 4 Ribs (Double) .....	22-40	50-71	40-56	71-90	56-70	90-110	70-90	110-141
308A	Chucks, 5 Ribs (Double) .....	23-41	52-73	41-57	73-93	57-72	93-114	72-92	114-145
309	Square Cut, Chucks, 4 Ribs, (Double) .....	11-20	25-36	20-28	36-45	28-36	45-55	36-47	55-72
309A	Square Cut Chucks, 5 Ribs, (Double) .....	12-21	27-40	21-29	40-51	29-37	51-63	37-48	63-80
309B	Square Cut Chuck 4 Ribs, Boneless .....	10-19	23-33	19-26	33-41	36-33	41-51	33-43	51-65
309C	Square Cut Chuck, 5 Ribs, Boneless .....	11-20	25-35	20-27	35-43	27-34	43-53	34-45	53-67
309D	Square Cut Chuck, Neck Off, 4 Ribs, Boneless & Tied .....	9-18	22-32	18-25	32-39	25-32	39-49	32-42	49-63
309E	Square Cut Chuck, Neck Off, 5 Ribs, Boneless & Tied .....	10-19	24-34	19-26	34-42	26-33	42-52	33-44	52-66
310	Shoulder Clod .....	2-4	5-7	4-5	7-8	5-7	8-10	7-9	10-12
310A	Shoulder Clod, Special .....	2-4	5-7	4-5	7-8	5-7	8-10	7-9	10-11
310B	Shoulder Clod Roast .....	2-4	5-7	4-5	7-8	5-7	8-10	7-9	10-11
311	Square Cut Chuck, 4 Ribs, Clod Out, Boneless .....	9-18	22-32	18-25	32-39	25-32	39-49	32-42	49-63
311A	Square Cut Chuck, 5 Ribs, Clod Out, Boneless .....	10-19	24-34	19-26	34-42	26-33	42-52	33-44	52-66
311B	Square Cut Chuck, 4 Ribs, Clod Out, Boneless & Tied .....	9-18	23-32	18-25	32-39	25-32	39-49	32-42	49-63

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**INDEX OF PRODUCTS AND WEIGHT RANGE TABLE—Continued**

Item No.	Product	Range A		Range B		Range C		Range D	
		Veal	Calf	Veal	Calf	Veal	Calf	Veal	Calf
		<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>	<i>Pounds</i>
311C	Square Cut Chuck, 5 Ribs, Clod Out, Boneless & Tied . . . . .	10-19	24-34	19-26	34-42	26-33	42-52	33-44	52-66
312	Foreshank . . . . .	1-2	2-3	2-3	3-4	3-4	4-5	4-5	5-7
313	Breast . . . . .	3-6	7-9	6-8	9-12	8-10	12-15	10-12	15-19
330	Hindsaddle, 2 Ribs . . . . .	30-50	63-88	50-70	88-112	70-88	112-138	88-114	138-175
330A	Hindsaddle, 1 Rib . . . . .	29-49	61-86	49-69	86-110	69-86	110-135	86-112	135-172
331	Loin, 2 Ribs (Double) . . . . .	6-10	13-18	10-14	18-21	14-18	21-28	18-23	28-42
331A	Loin, 1 Rib (Double) . . . . .	5-9	11-16	9-13	16-19	13-17	19-25	17-22	25-39
332	Loin, 2 Ribs, Trimmed (Double) . . . . .	5-8	11-15	8-11	15-19	11-14	19-22	14-17	22-28
332A	Loin, 1 Rib, Trimmed (Double) . . . . .	4-7	9-12	7-10	12-16	10-13	16-19	13-16	19-25
333	Full Loin, Trimmed . . . . .	6-9	11-15	9-12	15-19	12-15	19-24	15-18	24-29
334	Legs (Double) . . . . .	24-40	50-70	40-56	70-90	56-70	90-110	70-90	110-140
335	Leg, Oven-Prepared, Boneless . . . . .	9-15	18-26	15-21	26-33	21-26	33-40	26-33	40-51
336	Leg, Shank Off, Oven-Prepared, Boneless . . . . .	7-11	13-19	11-15	19-24	15-19	24-29	19-23	29-33
337	Hindshank . . . . .	1-2	2-3	2-3	3-4	3-4	4-5	4-5	5-7
339	Leg, Short Cut . . . . .	9-16	20-28	16-23	28-36	23-38	36-44	38-47	44-52
340	Back, 9 Ribs . . . . .	11-19	22-30	19-26	30-42	26-31	42-51	31-40	51-65
340A	Back, 8 Ribs . . . . .	9-17	20-28	17-24	28-40	24-29	40-49	29-38	49-63
341	Back, 9 Ribs, Trimmed . . . . .	9-15	18-25	15-20	25-33	20-25	33-40	25-32	40-51
341A	Back, 8 Ribs, Trimmed . . . . .	7-13	16-23	13-18	23-31	18-23	31-38	23-30	38-49
342	Hindsaddle, 9 Ribs, Long Cut . . . . .	35-58	73-102	58-81	102-131	81-100	131-160	100-130	160-204
342A	Hindsaddle, 8 Ribs, Long Cut . . . . .	33-56	71-100	56-79	100-129	79-98	129-158	98-128	158-198
343	Hindsaddle, 9 Ribs, Long Cut, Trimmed . . . . .	33-55	69-96	55-77	96-124	77-96	124-151	96-123	151-192
343A	Hindsaddle, 8 Ribs, Long Cut, Trimmed . . . . .	31-53	67-94	53-75	94-122	75-94	122-149	94-121	149-188

NOTE: When single hotel racks, square cut chucks, loins, legs, etc., are specified, their respective weight shall be one-half of that prescribed for double cuts in the table.

NOTE: The weight ranges of cuts as shown in the above table do not necessarily reflect any relation to the carcass weight ranges. Studies have shown that all carcasses within a given weight range will not produce cuts that are uniform in weight. Therefore, in ordering cuts, purchasing officials should specify the weight range(s) desired without regard to the carcass weight shown in the various ranges.




## INDEX OF PORTION-CUT PRODUCTS AND WEIGHT RANGE TABLE

Item No.	Product	3 ozs.	4 ozs.	5 ozs.	6 ozs.	8 ozs.	10 ozs.
1300	Cubed Steaks	X	X	X	X	X	
1301	Cubed Steaks, Special	X	X	X	X	X	
1306	Rib Chops	X	X	X	X	X	X
1309	Shoulder Chops	X	X	X	X	X	X
1332	Loin Chops	X	X	X	X	X	X
1336	Cutlets	X	X	X	X		
1395	Veal for Stewing <sup>1</sup>	Amount as Specified					
1396	Ground Veal <sup>1</sup>	Amount as Specified					
1396A	Ground Veal Patties <sup>1</sup>	Amount as Specified					

NOTE: Because it is impractical to list all portion weights that purchasers may desire, those identified by the letter "X" are suggested only. Other portion weights may be specified if desired.

<sup>1</sup>May also be prepared from calf in which case the name—calf—shall apply.



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## DETAILED REQUIREMENTS

**Item No. 300 - Carcass**—A veal or calf carcass is the unsplit carcass with not more than 2 tail vertebrae. Bloody tissue and frayed ends at the neck shall be removed. The diaphragm and hanging tender may be removed.

**Item No. 303 - Side**—A side consists of one-half of the carcass produced by cutting lengthwise centrally through the backbone. Bloody tissue and frayed ends at the neck shall be removed. The diaphragm and hanging tender may be removed.

**Item No. 303A - Side, 2 Rib Hindquarter**—This item is prepared from Item No. 303. The side shall be divided into a forequarter and hindquarter by cutting between the 11th and 12th ribs, the 12th and 13th ribs remaining with the hindquarter. Bloody tissue and frayed ends at the neck shall be removed. The diaphragm and hanging tender may be removed.

**Item No. 303B - Side, 1 Rib Hindquarter**—This item is the same as Item No. 303A except that the cut dividing the side into a forequarter and hindquarter shall be made between the 12th and 13th ribs, the 13th rib remaining with the hindquarter.

**Item No. 303C - Side, Boneless**—The boneless side is prepared from Item No. 303. Meat with dark discoloration, all bones, cartilage, backstrap, exposed large blood vessels, kidney knob, mammary tissue, the prescapular, popliteal, and prefemoral lymph glands and the knee cap, and surrounding heavy connective tissue shall be removed. The thick tendinous ends of shanks shall be removed by cutting back until a cross-sectional cut shows at least 75 percent lean. The tenderloin may be withheld. The visual fat content of the boneless meat shall not exceed 10 percent.

**Item No. 304 - Foresaddle, 11 Ribs**—The foresaddle is the anterior portion of the carcass after severance from the hindsaddle by cutting between the 11th and 12th ribs, the 12th and 13th ribs remaining with the hindsaddle. Bloody tissue and frayed ends at the neck shall be removed. The diaphragm may be removed.

**Item No. 304A - Foresaddle, 12 Ribs**—This item is the same as Item No. 304 except that the cut severing it from the hindsaddle shall be made between the 12th and 13th ribs, the 13th rib remaining with the hindsaddle. The diaphragm may be removed.

**Item No. 305 - Bracelet, 7 Ribs**—The bracelet is prepared from Item No. 304 and consists of the hotel rack and plates intact. The chucks shall be separated from the bracelet by a reasonably straight cut across the foresaddle between the 4th and 5th ribs.

**Item No. 305A - Bracelet, 7 Ribs**—This item is prepared from Item No. 304A and consists of the hotel rack and plates intact. The chucks shall be separated from the bracelet by a reasonably straight cut across the foresaddle between the 5th and 6th ribs.

**Item No. 306 - Hotel Rack, 7 Ribs**—The hotel rack is prepared from Item No. 305. The plate portions shall be separated from the rack by a straight cut across the ribs which is not more than 4 inches from the outer tip of the ribeye muscle.

**Item No. 306A - Hotel Rack, 7 Ribs**—This item is prepared from No. 305A as described in Item No. 306.

**Item No. 308 - Chucks, 4 Ribs**—The four-rib chucks are that portion of the foresaddle remaining after removal of the Bracelet - Item No. 305.

**Item No. 308A - Chucks, 5 Ribs**—The five-rib chucks are that portion of the foresaddle remaining after removal of the Bracelet - Item No. 305A.

**Item No. 309 - Square Cut Chucks, 4 Ribs**—The square cut chucks are prepared from Item No. 308. The foreshanks and briskets are removed by a straight cut perpendicular to the outer skin surface which passes through the cartilaginous juncture of the first rib and the sternum continuing in a straight line to the 4th rib perpendicular to the cut removing the bracelet.

**Item No. 309A - Square Cut Chucks, 5 Ribs**—The square cut chucks are prepared from Item No. 308A. The foreshanks and briskets are removed by a straight cut perpendicular to the outer skin surface which passes through the cartilaginous juncture of the first rib and the sternum continuing in a straight line to the 5th rib perpendicular to the cut removing the bracelet.

**Item No. 309B - Square Cut Chuck, 4 Ribs, Boneless**—The boneless square cut chuck is prepared from one-half of Item No. 309. The shoulder clod shall be removed (with or without the "Scotch tender" attached) without undue scoring. The remaining meat of the chuck must be left intact. Meat with dark discoloration, all bones, cartilage, backstrap, exposed large blood vessels, and the prescapular lymph gland and surrounding fat in excess of 1/2 inch in thickness shall be removed.

**Item No. 309C - Square Cut Chuck, 5 Ribs, Boneless**—This item is prepared from Item No. 309A as described in Item No. 309B.

**Item No. 309D - Square Cut Chuck, Neck Off, 4 Ribs, Boneless and Tied**—This item is the same as Item No. 309B except that the neck shall be removed by a straight cut reasonably perpendicular to the neck vertebrae along a line where the neck joins the shoulder. It shall be rolled with the eye muscle lengthwise of the roll and be tied girthwise and lengthwise. When smaller roasts are specified, the meat shall be cut at a right angle to its length.

**Item No. 309E - Square Cut Chuck, Neck Off, 5 Ribs, Boneless and Tied**—This item is prepared from Item No. 309C as described in Item No. 309D.

**Item No. 310 - Shoulder Clod**—The shoulder clod includes the large outside muscle system which lies posterior to the elbow joint and ventral to the medial ridge of the bladebone and the "Scotch Tender" muscle which lies dorsal to the medial ridge. The thick end of the clod includes all muscles overlying the first natural seam and the thinner end includes all the muscles lying above the rear portion of the bladebone. The clod shall be removed without undue scoring and without cutting through the flesh at the ridge of the bladebone. The heavy tendons at the elbow end of the clod shall be trimmed even with the lean.

**Item No. 310A - Shoulder Clod, Special**—The shoulder clod, special is the same as Item No. 310 except that the "Scotch Tender" muscle shall not be included.

**Item No. 310B - Shoulder Clod Roast**—The shoulder clod roast is the same as Item No. 310A except that the ventral edge shall be trimmed approximately parallel to the edge lying adjacent to the medial ridge of the bladebone. All sides shall be trimmed so that the clod is not less than one-half inch thick at any point. If specified, clods shall be split lengthwise, the ends reversed, and the boned surfaces placed together and tied girthwise. Also, if specified, larger roasts may be produced by reversing the ends of two clods, placing the boned surfaces together, and tying girthwise.

**Item No. 311 - Square Cut Chuck, 4 Ribs, Clod Out, Boneless**—This item is the same as Item No. 309B except that the shoulder clod (with or without the “Scotch tender” attached) shall be excluded.

**Item No. 311A - Square Cut Chuck, 5 Ribs, Clod Out, Boneless**—This item is the same as Item No. 309C except that the shoulder clod (with or without the “Scotch tender” attached) shall be excluded.

**Item No. 311B - Square Cut Chuck, 4 Ribs, Clod Out, Boneless and Tied**—This item is made from Item No. 311. It shall be rolled with the eye muscle lengthwise of the roll and tied girthwise and lengthwise.

**Item No. 311C - Square Cut Chuck, 5 Ribs, Clod Out, Boneless and Tied**—This item is made from Item No. 311A. It shall be rolled with the eye muscle lengthwise of the roll and tied girthwise and lengthwise.

**Item No. 312 - Foreshank**—The foreshank is the foreleg portion remaining intact with the brisket after removal from the chuck in making the Square Cut Chuck - Item No. 309. The foreshank shall be separated from the brisket by a cut following the natural seam, except that part of the web muscle may remain on the shank.

**Item No. 313 - Breast**—The breast is the brisket and plate remaining intact after removal from the forequarter of the Foreshank - Item No. 312, Square Cut Chuck - Items Nos. 309 or 309A, and the Hotel Rack - Item Nos. 306 or 306A.

**Item No. 330 - Hindsaddle, 2 Ribs**—The two-rib hindsaddle is the posterior portion of the carcass remaining after the removal of the Foresaddle, 11 Ribs - Item No. 304. The hanging tender may be removed.

**Item No. 330A - Hindsaddle, 1 Rib**—The one-rib hindsaddle is the posterior portion of the carcass after removal of the Foresaddle, 12 Ribs - Item No. 304A. The hanging tender may be removed.

**Item No. 331 - Loin, 2 Ribs**—The loin is the anterior portion of Item No. 330, after removal of the legs. The legs shall be removed by a straight cut perpendicular to the outer skin surface and perpendicular to the backbone through a point immediately anterior to the hipbone cartilage.

**Item No. 331A - Loin, 1 Rib**—This item is prepared from Item No. 330A as described in Item No. 331.

**Item No. 332 - Loin, 2 Ribs, Trimmed**—The trimmed loin is prepared from Item No. 331. The flank portions shall be removed by a straight cut which is not more than 4 inches from the outer tip of the loin eye muscle. The kidney knobs shall be removed and the lumbar fat shall be trimmed so that it does not exceed 1/2 inch in thickness at the leg end. The fat must then be tapered down to the lean surface at a point not beyond 3/4 of the length of the loin.

**Item No. 332A - Loin, 1 Rib, Trimmed**—This item is prepared from Item No. 331A as described in Item No. 332.

**Item No. 333 - Full Loin, Trimmed**—The trimmed full loin is prepared from one-half the Hindsaddle - Item No. 330A - after sawing and cutting lengthwise centrally through the spine and is obtained as follows: The untrimmed full loin and flank is removed from the



hindquarter by cutting in a straight line perpendicular to the contour of the outer skin surface. The cut is made on a straight line which starts at a point on the backbone which is the juncture of the last (5th) sacral vertebra and the first tail (candal) vertebra, passes through a second point which is immediately anterior to the protuberance of the femur bone and exposes the ball of the femur bone and then continues in the same straight line beyond the second point to complete the cut. The kidney knob and the fat lying closely around the kidney must be removed by a cut starting at the end of the kidney and slanting directly to the rear edge of the 13th rib, thus leaving the 13th rib practically free of lumbar fat. The hanging tender must be entirely removed. The flank must be removed by a cut starting at a point on the leg end of the full loin which leaves not more than one-half inch of fat and flank muscle on the ventral edge of the loin end (sirloin) and continuing in a straight line to a point on the 13th rib which is not more than four inches from the outer tip of the loineye muscle. The fat must be trimmed from the internal section of the loin with the full loin lying unsupported with the outer skin surface down on a flat surface. The fat which extends above a flat plane parallel to the flat surface of the cutting bench and which is level with the protruding edge of the chine bone must be removed. Another cut must be made to remove all fat above a plane using the following two lines as guides for each edge of the plane: An imaginary line 1 inch above the protruding edge of the chine bone to a line on the inside of the loin 2 inches from the flank edge. The fat remaining in the sacral region shall not exceed 3/4 inch in depth.

**Item No. 334 - Legs**—The legs are that portion of the hindsaddle remaining after the removal of the Loin - Item No. 331 or 331A.

**Item No. 335 - Leg, Oven Prepared, Boneless**—This item is prepared from one-half of Item No. 334. The flank, practically all cod or udder fat, and surface fat in excess of 1/2 inch in thickness shall be removed. All bones, cartilage, gambrel cord, and the heavy connective tissue surrounding the kneecap shall be removed. The round bone shall be removed after making a cut along the natural seam between the inside and the knuckle. The boneless leg shall be tied girthwise and lengthwise.

**Item No. 336 - Leg, Shank Off, Oven-Prepared, Boneless**—This item is the same as Item No. 335 except that the shank meat shall be removed along the natural seam between the shank meat and the heel.

**Item No. 337 - Hindshank**—This item is prepared from one-half of Item No. 334. The shank bone and shank meat shall be removed by a cut along the natural seam between the shank meat and the heel and which passes through the stifle joint thus removing the hindshank intact. All hock bones and the gambrel cord shall be removed.

**Item No. 339 - Leg, Short-Cut**—The short-cut leg is that portion of the hindquarter remaining after the removal of the Full Loin, Trimmed - Item No. 333. Not more than two tail vertebrae may remain on the short-cut leg.

**Item No. 340 - Back, 9 Ribs**—This item is that portion of the carcass remaining after the removal of the Chucks, 4 Ribs - Item No. 308 - and the Legs - Item No. 334.

**Item No. 340A - Back, 8 Ribs**—This item is that portion of the carcass remaining after the removal of the Chucks, 5 Ribs - Item No. 308A - and the Legs - Item No. 334.

**Item No. 341 - Back, 9 Ribs, Trimmed**—This item is prepared from Item No. 340. The plates and flanks are removed by a straight cut which is not more than 4 inches from the outer tip of

the eye muscle. The kidney knobs shall be removed and the lumbar fat shall be trimmed so that it does not exceed 1/2 inch in thickness at the leg end. The lumbar fat shall be tapered down to the lean surface at a point not beyond 3/4 of the length of the loin.

**Item No. 341A - Back, 8 Ribs, Trimmed**—This item is prepared from Item No. 340A as described in Item No. 341.

**Item No. 342 - Hindsaddle, 9 Ribs, Long-Cut**—This item is that portion of the carcass remaining after removal of the Chucks, 4 Ribs - Item No. 308.

**Item No. 342A - Hindsaddle, 8 Ribs, Long-Cut**—This item is that portion of the carcass remaining after removal of the Chucks, 5 Ribs - Item No. 308A.

**Item No. 343 - Hindsaddle, 9 Ribs, Long-Cut, Trimmed**—This item is the Legs - Item No. 334 - and the Back, 9 Ribs, Trimmed - Item No. 341 - portions of the carcass intact.

**Item No. 343A - Hindsaddle, 8 Ribs, Long-Cut, Trimmed**—This item is the Legs - Item No. 334 - and the Backs, 8 Ribs, Trimmed - Item No. 341A - portions of the carcass intact.

## DETAILED REQUIREMENTS FOR PORTION-CUT PRODUCTS

**Item No. 1300 - Cubed Steaks**—Cubed steaks may be produced from any boneless meat from the veal or calf carcass which is reasonably free of membranous tissue, cartilage, tendons, and ligaments. The meat shall be made into cubed steaks through use of machines designed for this purpose. Knitting of two or more pieces and folding of the meat when cubing is permissible. Cubed steaks shall be practically square, oval, or round and shall be reasonably uniform in shape. After cubing, surface fat on the edge of the cubed steaks shall not exceed 1/4 inch in width at any point when measured from the edge of the lean. Surface and seam fat shall cover not more than 15 percent of the total area on either side of the steak. The cubed steaks shall not break when suspended from any point 1/2 inch from the outer edge of the steak.

**Item No. 1301 - Cubed Steaks, Special**—Special cubed steaks shall meet all the requirements for Item No. 1300. In addition, special cubed steaks shall be produced only from muscles contained in the square cut chuck, hotel rack, trimmed loin, or leg. Knitting of two or more pieces of meat or folding of the meat is not acceptable.

**Item No. 1306 - Rib Chops**—Rib chops shall be prepared from a single Hotel Rack - Item No. 306 - or Item No. 306A. The breast portion on individual chops shall be removed at a point which is not more than 3 inches from the outer tips of the ribeye muscle. The protruding edge of the chine bone shall be removed by sawing at an approximate 45 degree angle to the split thoracic vertebrae beginning at the dorsal edge of the spinal cord groove. Chops cut from the bladebone section shall have the bladebone and related cartilage and the muscles and fat overlying the level of the bladebone and cartilage removed.

**Item No. 1309 - Shoulder Chops**—Shoulder chops shall be prepared from both the arm and bladebone sections of the single Square Cut Chuck - Item No. 309 or Item No. 309A. Arm-bone shoulder chops shall be cut first and must be cut reasonably parallel to the normal line of separation of the shank from the shoulder up to the knuckle. Arm-bone chops shall have the rib bones and intercostal meat removed. In addition, the underlying fat in excess of 1/4 inch

also shall be removed. Blade chops shall be cut approximately parallel to the rib bones up to the knuckle.

**Item No. 1332 - Loin Chops**—Loin chops shall be prepared from a single Loin, Trimmed - Item No. 332 or Item No. 332A. The flank edge on individual chops shall be removed at a point which is not more than 3 inches from the outer tip of the loin eye muscle. Loin chops shall contain no portion of the hipbone or related cartilage.

**Item No. 1336 - Cutlets**—Cutlets shall be prepared from the Leg, Shank-Off, Oven-Prepared, Boneless - Item No. 336. The heel (gastrocnemius muscle) shall be removed. Major muscles of the leg shall be separated by cutting through the natural seams. All fat and membranous tissue shall be removed from the muscle surfaces. The muscles may be cut at any angle (across the grain) and also may be split lengthwise to obtain the size cutlets specified. If specified, each cutlet shall be cubed twice through a machine designed for this purpose and shall be of the same approximate shape. Knitting of two or more pieces or folding of the meat is not acceptable.

**Item No. 1395 - Veal for Stewing**—This item may be prepared from any combination of carcasses or cuts which will produce veal for stewing complying with the end product requirements. Meat with dark discoloration and all bones, cartilage, exposed large blood vessels, heavy connective tissue, backstrap, and the prescapular, prefemoral, and popliteal lymph glands shall be removed. Prior to dicing, the boneless meat shall be trimmed in such a manner that surface and seam fat shall not exceed 1/4 inch in thickness at any point. In addition, the visual fat content of the boneless meat, shall not exceed 20 percent. After being prepared as described above, the boneless meat shall be either hand diced or processed through a dicing machine (grinding not permitted). No less than 75 percent, by weight, of the resulting pieces shall be of a size which is the equivalent of not less than a 1/2 inch cube or not more than a 1-1/4 inch cube and no individual surface on these pieces shall exceed 2-1/2 inches in length. (When specified, this item may be prepared from calf, in which cases the name shall be changed to Calf for Stewing.)

**Item No. 1396 - Ground Veal**—Ground veal may be prepared from any combination of carcasses or cuts which will produce ground veal complying with the end product requirements. Meat with dark discoloration, all bones, cartilage, backstrap, exposed large blood vessels, heavy connective tissue, and the prescapular, prefemoral, and popliteal lymph glands shall be removed. The visual fat content of the boneless meat, determined prior to grinding, shall not exceed 20 percent. After being prepared as described above, the boneless meat shall be ground at least once through a plate having holes no larger than 3/4 inch in diameter (or it may be otherwise reduced in size provided the texture and appearance of the product after final grinding is typical of ground veal prepared by grinding only.) Final grinding shall be through a plate having holes 1/8 inch in diameter.

The meat shall be thoroughly blended prior to each reduction in size. The ground veal shall not be mixed after the final grinding. The boneless meat shall not exceed 50°F. during grinding and packaging. The ground veal shall be packaged in the amount specified by the purchaser and packed immediately upon completion of grinding. (When specified, this item may be prepared from calf, in which case the name shall be changed to Ground Calf.)

**Item No. 1396A - Ground Veal Patties**—This item shall be prepared from Item No. 1396. The ground veal shall be mechanically formed into round patties of the size specified. They shall be arranged in stacks with each patty separated from adjacent patties by two sheets of waxed patty paper, except that, when patties are individually quick frozen, the patty paper may be excluded. When producing patties to be delivered frozen, frozen boneless meat, previously accepted in the fresh state, may be used. (When specified, this item may be prepared from calf, in which case the name shall be changed to Ground Calf Patties.)



# VEAL SKELETAL CHART

Location, Structure and Names of Bones

